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# Bluer Than Bleu Potato Salad

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com).*

Servings: 18

Preparation Time: 40 minutes

Start to Finish Time: 50 minutes

**2 pounds red salad potatoes, cooked and cut**

**1 1/2 cups sour cream**

**1/8 ounce fresh parsley, chopped**

**1/8 cup tarragon vinegar**

**1/2 tablespoon celery seed**

**1/4 teaspoon salt**

**1/8 teaspoon white pepper**

**1/2 pound Black River Bleu Cheese**

**3 stalks celery, diced**

**3 green onions, chopped**

Place the potatoes in a pot and cover with salted water. Cook on medium-heat and simmer until soft. Drain and cool the potatoes.

In a non-reactive bowl, place sour cream, parsley, vinegar, celery seed, salt, white pepper and bleu cheese. Mix well.

Place cooled chopped potatoes in a bowl with celery and scallions. Pour the bleu cheese dressing over and mix. Refrigerate for 2 hours for best flavor.

Yield: 4 1/2 pounds

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**Salads/Side Dishes**